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> Commercial Knockdown 10-Tier Aluminum End Load NSF Sheet/Bun Pan Rack with Worktop User Manual

## CenPro 28W-172

# Commercial Knockdown 10-Tier Aluminum End Load NSF Sheet/Bun Pan Rack with Worktop

MODEL: 28W-172 | BRAND: CENPRO

## 1. Introduction and Product Overview

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This manual provides essential information for the safe and efficient use of your CenPro Commercial Knockdown 10-Tier Aluminum End Load NSF Sheet/Bun Pan Rack with Worktop, Model 28W-172. Please read these instructions thoroughly before assembly and operation.



Figure 1: CenPro 10-Tier Aluminum Sheet/Bun Pan Rack, showing its overall structure and design.

The CenPro 10-Tier Aluminum Sheet/Bun Pan Rack is designed for commercial environments, offering robust storage and transport for up to 10 full-size sheet pans. Its durable 18-gauge aluminum construction ensures longevity, while the integrated 304 stainless steel worktop provides additional utility. The rack is equipped with four swivel casters for easy mobility and is NSF certified for sanitation and safety.

- **Capacity:** Holds 10 full-size sheet pans with 3-inch slide spacing.
- **Construction:** Heavy-duty 18-gauge aluminum frame with a 304 stainless steel worktop.
- **Mobility:** Features four 5-inch diameter swivel casters for convenient transport.
- **Certification:** NSF certified for commercial use.
- **Versatility:** Suitable for various temperature settings, including freezer environments.

## 2. Setup and Assembly

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This unit ships in a knockdown state and requires assembly. Please ensure all components are present before beginning. Assembly typically requires basic hand tools (not included), such as a wrench or socket set for attaching casters.

### 2.1 Unpacking and Component Check

Carefully unpack all components from the packaging. Verify that all parts listed in the packing list (if provided) are present and undamaged. Common components include:

1. Side frames with pan slides (2)
2. Crossbars/support beams (typically 2-4, depending on design)
3. Stainless steel worktop (1)
4. Swivel casters (4)
5. Hardware (bolts, nuts, washers for assembly)

### 2.2 Assembly Steps

1. **Attach Casters:** Lay one side frame flat on a clean, stable surface. Securely attach the four swivel casters to the designated mounting points at the bottom of the frame using the provided hardware. Ensure all bolts are tightened firmly.
2. **Connect Side Frames:** Stand both side frames upright. Align the pre-drilled holes on the side frames with the crossbars. Insert bolts through the holes and secure with nuts and washers. Ensure the pan slides are facing inward and aligned correctly.
3. **Install Worktop:** Place the stainless steel worktop onto the top frame of the assembled rack. The worktop should fit securely and rest evenly on the top rails. Some models may require securing the worktop with screws; refer to specific diagrams if included.
4. **Final Check:** Once assembled, gently rock the rack to ensure stability. Verify that all connections are tight and the casters rotate freely.

## PRODUCT DIMENSIONS & FEATURES



Figure 2: Product dimensions and key features, illustrating the casters and worktop for assembly reference.

### 3. Operating Instructions

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The CenPro pan rack is designed for ease of use in busy commercial kitchens.

#### 3.1 Loading Pans

- Ensure pans are properly sized (full-size sheet pans) for the rack.
- Slide pans onto the designated pan slides. The 3-inch spacing allows for ample clearance between pans.
- Distribute weight evenly across the rack to maintain stability, especially when moving.
- Do not exceed the maximum weight capacity of 25 pounds per shelf or the overall rack capacity.

#### 3.2 Mobility and Placement

- Utilize the four swivel casters to move the rack. For safety, push the rack from the base rather than pulling

from the top.

- When stationary, engage the brakes on the two casters (if equipped) to prevent unintended movement.
- The rack is suitable for indoor use and can be used in various temperature environments, including freezers.

### **3.3 Using the Worktop**

- The integrated stainless steel worktop provides a convenient surface for temporary staging, preparation, or storage of lightweight items.
- Avoid placing excessively heavy or hot items directly on the worktop to prevent damage or warping.



Figure 3: The pan rack in operation, demonstrating its capacity for multiple sheet pans.

## 4. Maintenance

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Regular maintenance ensures the longevity and hygienic operation of your pan rack.

### 4.1 Cleaning

- **Aluminum Frame:** Clean with a mild detergent and warm water. Avoid abrasive cleaners or scouring pads that can scratch the surface. Rinse thoroughly and dry completely to prevent water spots.
- **Stainless Steel Worktop:** Wipe with a damp cloth and a stainless steel cleaner. For stubborn stains, use a non-abrasive pad. Always wipe in the direction of the grain to prevent streaking.
- **Casters:** Periodically clean debris (food particles, dust, hair) from around the caster wheels to ensure smooth operation.

### 4.2 Inspection

- Regularly inspect all bolts and connections to ensure they remain tight. Re-tighten as necessary.
- Check casters for any signs of wear, damage, or difficulty in swiveling or rolling. Replace worn casters promptly to maintain mobility and safety.

## 5. Troubleshooting

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Problem	Possible Cause	Solution
Rack is wobbly or unstable.	Loose assembly bolts. Uneven floor.	Tighten all assembly bolts. Move rack to a level surface.
Casters not rolling smoothly.	Debris caught in wheels. Worn casters. Brakes engaged.	Clean debris from wheels. Replace worn casters. Disengage caster brakes.
Pans difficult to slide.	Pan slides are dirty or damaged. Pans are not standard size.	Clean pan slides. Inspect for damage and replace if necessary. Ensure correct pan size is used.

## 6. Specifications

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Feature	Detail
Model Number	28W-172
Brand	CenPro
Material	18-gauge Aluminum (frame), 304 Stainless Steel (worktop)

Feature	Detail
Color	Silver
Product Dimensions (D x W x H)	26"D x 21"W x 38"H
Shelf Type	Tiered Shelf (End Load)
Number of Shelves	10
Pan Spacing	3 inches
Maximum Weight Capacity (per shelf)	25 Pounds
Special Features	Wheels (4 swivel casters), NSF Certified, Knockdown Assembly
Assembly Required	Yes
Recommended Use	Indoor, Commercial Kitchens, Bakeries, Buffets
UPC	840232902761

## Features & Benefits



- » Holds up to 10 full size or 20 half size sheet pans with 3" slide spacing
- » Great for any commercial restaurant, cafeteria, or bakery
- » NSF Certified

**CENPRO**



Figure 4: Visual representation of key features and benefits, including capacity and NSF certification.

## 7. Warranty and Support

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For specific warranty information regarding your CenPro Commercial Knockdown 10-Tier Aluminum End Load NSF Sheet/Bun Pan Rack, please refer to the documentation included with your purchase or contact CenPro directly.

Warranty terms typically cover manufacturing defects for a specified period from the date of purchase.

For technical support, replacement parts, or further assistance, please contact the manufacturer or your authorized dealer. Keep your purchase receipt and model number (28W-172) readily available when seeking support.

You can often find contact information on the manufacturer's official website or through the retailer where the product was purchased.

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